



BLACK MARBLE HILL CAP CLASSIQUE 2016

Cellarmaster	Rolanie Lotz
Variety	Chardonnay
Origin	Paarl, Agter-Paarl
Soil Type	Decomposed granite
Yield	10 tons per hectare
Wine Analysis	Alc 12%
	TA 7,8 g/l
	pH 3,21
	RS 6,5 g/l

VINIFICATION

Fermentation	Primary fermentation in stainless steel tanks, with second fermentation in the bottle. It started with second fermentation and extended maturation on the lees five months after harvest.
Barrel Maturation	20% fermented in second fill 300l French oak barrels.
Bottle Maturation	Bottle matured for 52 months before dégorgement.

DESCRIPTION

This blanc de blanc oozes complexity. Layer upon layer of different flavours and aromatics, from primary fruity aromatics to wonderful secondary biscuity autolytic characters, are quite prominent due to the extended time the wine spends on the lees. The wine has retained a lovely fizz and just enough sweetness to complete the wine and fill the palate.

TASTING NOTE

Shortbread biscuits and golden delicious apple aromas serenade on the nose; ripe yellow plum flavours follow through on the palate layered with notes of honey and toasted brioche. Long bready finish with a creamy mousse and persistent bubble.

FOOD PAIRING

This wine can be combined with appetizers like oysters, salmon, sushi, strawberries, goat's cheese.

AGING POTENTIAL

4-6 years

